which affect materially the appearance, edibility, or keeping quality of the prune but which do not possess evidence of insect infestation.

(i) *Other means.* "Other means" includes damage by any injury or defect or group of defects not specifically mentioned in this section which materially affects the appearance, edibility, or keeping quality of the fruit, but "other means" does not include defects of a nature such as defined in paragraph (j), (k), (l), (m), or (n) of this section.

(j) *Mold.* "Mold" means a characteristic fungus growth as evidenced by a moldy or smutty condition and which, singly or in the aggregate on a prune, is equal to or exceeds the area of a circle 3/16 inch in diameter.

(k) *Dirt.* "Dirt" means the presence of any quantity of such substance, whether imbedded or adhering to the prune, which gives the prune a dirty, smudgy appearance and which may not be removed readily by washing.

(l) *Foreign material.* "Foreign material" means leaves, twigs, pieces of wood, and similar extraneous materials which are objectionable.

(m) *Insect infestation.* "Insect infestation" means the presence of dead insects, insect fragments, or insect remains. (No live insects are permitted).

(n) *Decay.* "Decay" means a state of decomposition, wholly or in part, of the prune.

[21 FR 8177, Oct. 25, 1956, as amended at 30 FR 11596, Sept. 10, 1965. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981]

WORK SHEET

§ 52.3188 Work sheet for dried prunes.

Size and kind of container .....
Container mark or identification .....
Label or brand .....
Varietal type .....
Style .....
Size:
- Count per pound (Average) .....
- Uniformity .....
- ( ) Extra large .....
- ( ) Large .....
- ( ) Medium .....
- ( ) Small .....

Moisture content percent; Uniformity .....
Varietal characteristics: ( ). Similar. ( ) Dissimilar.

Defects and summary of allowances [1]	Grade A maximum	Grade B maximum	Grade C maximum	Substandard maximum
Total of all defects, including off-color	10 percent	15 percent	.....	No limit except as indicated below.
Total of all defects, including off-color and poor texture.	.....	.....	20 percent.	
Poor texture, end cracks, skin or flesh damage,[3] fermentation, scars, heat damage, insect injury, other means, mold, dirt, foreign material, insect infestation, decay.	But no more than 6 percent.	But no more than 8 percent.	.	
End cracks,[2] skin or flesh damage,[3] fermentation, scars, heat damage, insect injury, other means, mold, dirt, foreign material, insect infestation, decay.	.....	.....	10 percent [2].	
Skin or flesh damage,[3] fermentation, scars, heat damage, insect injury, other means, mold, dirt, foreign material, insect infestation, decay.	.....	.....	But no more than 8 percent.	
Mold, dirt, foreign material, insect infestation, decay.	3 percent	4 percent	5 percent	5 percent.
Decay	But no more than 1 percent.	But no more than 1 percent.	But no more than 1 percent.	But no more than 1 percent.

Total

Defects and summary of allowances [1]	Grade A maximum	Grade B maximum	Grade C maximum	Substandard maximum
U.S. Grade (including all factors)				

[1] Percentages of defects are "by weight."
[2] Except that each 1 percent of end cracks to, and including 8 percent, by weight, shall be considered as ½ percent damaged by end cracks; and any additional end cracks shall be calculated as true percentage, by weight.
[3] Allowances for "skin or flesh damage" apply only to "Whole Unpitted" style.

[21 FR 8177, Oct. 25, 1956, as amended at 30 FR 11596, Sept. 10, 1965. Redesignated at 42 FR 32514, June 27, 1977 and at 46 FR 63203, Dec. 31, 1981]

Subpart—United States Standards for Grades of Canned Ripe Olives [1]

SOURCE: 42 FR 38585, July 29, 1977, unless otherwise noted. Redesignated at 46 FR 63203, Dec. 31, 1981.

PRODUCT DESCRIPTION, TYPES, STYLES, AND GRADES

§ 52.3751 Product description.

Canned ripe olives are prepared from properly matured olives which have first been properly treated to remove the characteristic bitterness; are packed in a solution of sodium chloride, with or without spices, and are sufficiently processed by heat in hermetically sealed containers. Canned olives which are not oxidized in processing and which possess a tan to light bronze color indicative of preparation from olives of advanced maturity and commonly referred to as "tree-ripened" or "home-cured" are not covered by the standards in this subpart.

§ 52.3752 Types of canned ripe olives.

Canned ripe olives are processed as two distinct types. Unless a specific type is stated in this subpart, "canned ripe olives" refers to olives of either "ripe-type" or "green-ripe type."

(a) *Ripe type.* "Ripe type" olives are those which have been treated and oxidized in processing to produce a typical dark brown to black color.

(b) *Green-ripe type.* "Green-ripe type" olives are those which have not been oxidized in processing; which range in color from yellow-green; green-yellow or other greenish casts; and which may be mottled.

§ 52.3753 Styles of canned ripe olives.

(a) *Whole.* "Whole" olives are those which have not been pitted.

(b) *Pitted.* "Pitted" olives are those from which pits have been removed.

(c) *Halved.* "Halved" olives are pitted olives in which each olive is cut lengthwise into two approximately equal parts.

(d) *Segmented.* "Segmented" olives are pitted olives in which each olive is cut lengthwise into three or more approximately equal parts.

(e) *Sliced.* "Sliced" olives consist of parallel slices of fairly uniform thickness prepared from pitted olives.

(f) *Chopped.* "Chopped" olives are random-size cut pieces or cut bits prepared from pitted olives.

(g) *Broken pitted.* "Broken pitted" olives consist substantially of large pieces that may have been broken in pitting but have not been sliced or cut.

§ 52.3754 Size designations for whole and pitted styles.

(a) *General.* (1) "Average count" for canned whole ripe olives is determined from all containers in the sample and is calculated on the basis of the drained weight of the olives.

(2) Diameters of canned whole and pitted ripe olives are determined by measuring the smallest diameters at the largest circumferences at right angles to the longitudinal axes of the olives. The longitudinal axis is a line running from the stem to the apex of the olive.

(b) *Size determination.* Size of canned whole or pitted olives shall conform to the applicable count per pound range indicated in Table I in the case of whole olives, or conform closely to the applicable illustration in Table I in the

[1] Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug and Cosmetic Act, or with applicable State laws and regulations.